

*Congratulations*  
on your engagement



# To Begin the Celebrations

## *Ceremony fees include:*

Event space rental

Chairs for guests, table and chair(s) for registry

Pre or post-ceremony butler service of sparkling mineral water

Ceremony space reserved indoors (year-round):

\$500 + \$8 per guest including wedding party

Ceremony space reserved outdoors with indoor back-up (mid-May to mid-October):

\$1000 + \$8 per guest including wedding party

*Based on 60 guests or more in attendance*

## Your Selected Wedding Package will Include:

Marriott Wedding Certified Event Managers to help you plan

One complimentary menu tasting, 2 to 3 months before the wedding\*

One hour standard wedding bar for your post-ceremony cocktail reception

Two glasses per person house wine served with dinner

One glass Prosecco per person for toasts

Complimentary buffet style cake cutting

Late night coffee & tea service

White linens & napkins

Your selected event space

All necessary standard tables, chairs, flatware and glassware

Special overnight rates for your guests based on minimum length of stay

*Based on 60 guests or more in attendance.*

## Ask about special rates for winter weddings.

*\* Main wedding dinner will be included in the tasting, including two appetizers, two main courses and two desserts.*

*If additional items are requested, fees may apply. Not included in the tasting: rehearsal dinner menu, hors d'oeuvres, late night food.*

## Muskoka *Classic* Wedding

### Butlered Cocktail Reception

### Canapés & Hors d'oeuvres

*Based on 4 pieces per person*

*Choose 4 from the listed selections in package*

### Dinner

Fresh artisanal bread & rolls, sweet butter

Symphony of greens, candied almond slivers  
sun-dried cranberries, grape tomatoes, cranberry wine vinaigrette

Mediterranean style chicken, artichoke r agout  
sun-dried tomato butter sauce, goat cheese  
mashed potatoes, seasonal vegetables

White chocolate tart, raspberry curd, berries

Coffee, decaffeinated coffee, tea

**\$140 per person**

## Muskoka Classic Wedding Package

### Main Course Alternatives

Spiced chicken, porcini tomato reduction  
sun-dried tomato risotto, roast fennel

Pepitas crusted chicken, saffron infused  
green lentil r agout, yellow & green bean medley

Thai style chicken, coconut curry sauce  
basmati rice, baby bok choy

### Upgrade package by \$3 per person

Chicken breast, spinach boursin cheese stuffing  
pancetta wrapped, balsamic cream, roast garlic  
mashed potatoes, seasonal vegetables

# Lake Rosseau Wedding

## Butlered Cocktail Reception Canapés & Hors d'oeuvres

*Based on 4 pieces per person*

*Choose 4 from the listed selections in package*

## Dinner

Fresh artisanal bread & rolls, sweet butter

Quinoa minestrone soup, herb oil

NY strip loin, herb rubbed, red wine sauce

smoked Balderson cheddar potato gratin,  
baby carrots

Cherry clafouttis tart, fresh berries, chocolate  
garnish

Coffee, decaffeinated coffee, tea

\$160 per person

## Lake Rosseau Wedding Package Main Course Alternatives

NY strip loin, Old Bay® dusted, pearl onion jus  
herb potato cake seasonal vegetables

NY strip loin, porcini mushroom rubbed, pearl  
onion jus, celery root potato puree, seasonal  
vegetables

# JW Wedding

## Butlered Cocktail Reception Canapés & Hors d'oeuvres

*Based on 5 pieces per person*

*Choose 5 from the listed selections in package*

## Dinner

Fresh artisanal bread & rolls, sweet butter

Boston bibb, asiago cheese, pea tendrils, roast beets  
creamy blood orange dressing

Beef filet & grilled colossal shrimp, port wine sauce  
truffle mashed potatoes, asparagus

Milk chocolate crème brûlée, cranberry biscotti

Coffee, decaffeinated coffee, tea

## Late-night Buffet

Choose 2 from the listed selections in package

Late night selections prepared based on 50% of  
guest guarantee

\$180 per person

## JW Wedding Package Main Course Alternatives

Beef filet, ancho chile sauce, rosemary gratin  
potatoes, baby vegetables

Beef filet, shiitake sauce, Yukon Gold potato  
mushroom gratin, seasonal vegetables

## Upgrade package by \$3 per person

Beef filet, lump crab topping, smoked tomato demi  
leek potato hash, root vegetables

*Ceremony fees are subject to a 20% Administration and Facility fee used to cover the cost of equipment, heat, light, power and other expenses related to such use of Function Space. This Administration and Facility fee is not a tip or gratuity for services provided by personnel, and no part of the Administration and Facility fee is distributed to personnel.*

*Food & Beverage prices are subject to an Administration and Facility fee in the amount of 9.75%. The Administrative and Facility fee is used to cover the cost of equipment, heat, light, power and other expenses related to the overall use of the facilities. This Administrative & Facility Fee is not a tip or gratuity for services provided by employees, and no part of the Administrative and Facility Fee is distributed to personnel.*

*A gratuity of 10.25% is added to all food & beverage sales and is distributed to all servers and related service personnel involved with the event.*

*All meeting room, food and beverage, related services and gratuity are subject to applicable taxes (currently 13%) in effect on the date(s) of the event.*

# Hors D'oeuvres Selections

## Cold

Smoked Milford Bay trout, cucumber relish pita chip

Smoked salmon roulade, cream cheese, dill

Shaved soppressata, goat cheese, toasted pine nut, crostini

Five-spiced beef, chives, wonton spoon

Smoked chicken pesto bruschetta

Smoked duck, jam, crêpe bundle

Mini caprese tomato stacks

Sweet potato, black bean chili, tortilla chip

Caramelized onion, goat cheese, phyllo basket

## Hot

Shrimp dumpling, ginger-infused ponzu sauce

Buttermilk fried clams, smoked Tabasco® aioli

Thai chicken spring roll, sesame soy

Boar bacon jam, corn pancake

Lamb meatball, olive, feta Greek filling

Chicken tandoori skewer, mint yogurt

Caprese risotto balls, pesto aioli

Artichoke parmesan fritter, black pepper aioli

Caramelized onion, sweet potato tart

# Bar Service

Standard Wedding Bar includes

## Domestic Beer:

Molson Canadian

Miller Genuine Draft

Coors Light

Muskoka Cream Ale

Muskoka Lager

## Imported Beer:

Heineken

Corona

Stella Artois

## House Wine:

Reif Estates, Black Oak (Gamay/Cabernet), Niagara, Canada VQA

Reif Estates, White Sands (Vidal/Riesling), Niagara, Canada VQA

## Standard Liquor Brands:

Smirnoff Vodka

Seagram's VO Rye

Ballantine's Scotch

Gordon's Gin

Captain Morgan White Rum

Captain Morgan Dark Rum

Captain Morgan Spice Rum

*Upgrade your cocktail reception liquor brands and dinner wine to premium brands add \$4 per person (includes liqueurs & cognac)*

## Premium Wedding Bar includes

### Premium Liquor:

Napoleon Brandy

Jose Cuervo Tequila

Absolut Vodka

Bacardi Superior White Rum

Tanqueray Gin

Canadian Club Rye

Johnnie Walker Red Scotch

Jack Daniel's Whiskey

Jim Beam Bourbon

Courvoisier VS Cognac

### Liqueurs & Cognac:

Kahlua

Bailey's

Amaretto

Frangelico

### Premium Wine:

7 Peaks, Cabernet Sauvignon  
California, USA

7 Peaks, Chardonnay  
California, USA

## Evening Host Bar Service Pricing

Domestic Beer	\$5.90	Standard Liquor	\$6.27
Imported Beer	\$6.82	Premium Liquor	\$7.19
Red or White House Wine	\$7.19	Liqueurs & Cognacs	\$7.19

# Menu Selections

## Appetizers

*Upgrade your dinner to four courses by adding an Appetizer.*

Panko breaded warm goat cheese, summer greens, truffle honey  
\$12

Quinoa tabouleh, quinoa, lemon, parsley, mint heirloom tomato, feta cheese, baby kale  
\$11

Asian spice mix seared ahi tuna, Napa cabbage seaweed slaw, pickled ginger vinaigrette  
\$15

Heirloom tomato carpaccio, arugula herb salad 12-year-old balsamic  
\$15

Sliced beets, carrot, fennel, baby spinach Parmigiano-Reggiano, Georgian honey vinaigrette  
\$11

Mediterranean antipasto plate – halloumi cheese feta cheese, grilled eggplant, green zucchini yellow squash, peppers, frisée, artichokes, olives smoked paprika vinaigrette  
\$17

## Salads

Seasonal greens, zucchini strings, grape tomatoes, spiced walnuts, maple vinaigrette

Mediterranean salad, grilled eggplant pomegranate, roast peppers, pickled red onions halloumi cheese, mint, cumin olive oil vinaigrette

Baby arugula, roast bing cherries, parmesan cheese, croutons, herbs, white balsamic vinaigrette

Baby oak greens, balsamic roasted onions pancetta bacon cracklings, bacon sherry vinaigrette

Asian spinach salad, shiitake, mizuna, daikon togarashi vinaigrette

Heirloom carrot ribbons, baby kale, oven roasted tomato, apple cider vinaigrette

## Soup

Spiced pumpkin soup (vegetarian) cider cream

Coconut butternut squash soup (vegetarian), toasted coconut

Kale sweet potato soup (vegetarian), chives

San Marzano thyme soup (vegetarian) basil drizzle

Baked potato soup, bacon cracklings

## Main Course Choices

*Additional main course choice \$7, third main course choice \$10 added to wedding package price.*

Rosemary smoked Maldon salt rubbed pork tenderloin rhubarb compote, Brussels sprouts, fingerling potatoes

Semolina thyme crusted barramundi, fingerling potato hash, ratatouille vegetables

Mustard seed crusted salmon, asparagus risotto lemon beurre-blanc

Spice rubbed whitefish, fingerling potatoes, tomato saffron cilantro sauce

## Vegetarian Main Courses

Mushroom stack, portobello, king mushrooms, yellow tomato, baby kale, quinoa cake mushroom jus

Cranberry bean, stuffed poblano pepper, sautéed kale carrot ginger sauce

Vegetable tian, eggplant, sweet potato, tomato, red onion, green zucchini, herbs

Mushroom ravioli, roast garlic, red onion, baby kale edamame, Boursin sauce

## Dessert

Bailey's cheesecake, graham crust, Bailey's liqueur chocolate pearls

Cranberry rhubarb crumble, candied hibiscus

White peach crème brûlée, blueberry biscotti

Indulgent brownie, layered brownie, cherry mousse maple mousse, toasted walnuts, berries, icing sugar

Flourless chocolate cake, coffee infused crème Anglaise

Lemon timbale, minted sponge cake, meringue top candied lemon zest, blackberry sauce

## Late Night

*(2 choices included in the JW Wedding Package, prepared based on 50% of guest guarantee)*

House kettle chips, Sriracha dip	\$6
Hand cut French fries, buffalo spiced ketchup	\$7
Sweet potato French fries, harissa mayonnaise	\$7
Grilled cheese slider baguette smoked cheddar, caramelized onions	\$9
Chicken fingers, plum sauce, BBQ sauce	\$9
Smoked meat slider, sauerkraut, Swiss cheese, rye bread, smoked meat	\$9
Beef sliders, Balderson aged cheddar cheese, lettuce, tomato, Cholula® ketchup	\$10
Poutine, cheese curds, hand cut French fries, sweet potato fries, pulled pork, jus	\$12
Chicken wings, blue cheese dressing, carrot sticks, celery sticks	\$10
Pizzas: [2.5 slices per person]	\$10
Mozzarella cheese, broccoli pesto, salami, feta cheese	
Vegetarian, roast peppers, artichokes, asparagus, goat cheese	
Smoked BBQ chicken, smoked Balderson cheddar, BBQ sauce, spinach	

## Additional Events

### Wedding Rehearsal BBQ Menu

*Minimum 25 guests*

#### Salads [choice of two]

Carrot ribbon salad, buttermilk dill dressing

Vinaigrette coleslaw

Caesar salad, bacon bits, croutons, parmesan cheese garlic dressing

Charred corn, cumin vinaigrette potato salad

Corn on the cob

Smoked paprika potato wedges

Caroline red BBQ sauce, sweet chili mayonnaise jalapeno ketchup, grainy mustard, shredded lettuce sliced tomatoes, red onions, pickles, Balderson 3 year old cheddar, Monterey jack cheeses

#### From the grill (choice of two)

Beef burgers on a bun

Note: vegetarian burgers available

Lamb burger, Tandoori aioli

Salmon burger, char grilled pineapple salsa

Beef flank, horseradish cream

Herb marinated chicken breast

#### Desserts [choice of two]

Sliced watermelon

Salted caramel brownie

Nanaimo bar

Ice cream novelties

Coffee, tea

\$45 per person

## Breakfast Buffet #1

*Minimum 25 guests*

Chilled Florida orange juice, apple juice, grapefruit juice

Sliced fruit, seasonal berries

Assorted yogurts

Assorted cold cereals, 2% milk, skim milk

Hot oatmeal, raisins, raw sugar, cinnamon, dried cranberries

Scrambled eggs, fresh herbs

Crispy smoked bacon, chicken sausages

Chef's potatoes of the day

Breakfast pastries, whipped butter, preserves

Toaster station – white, whole wheat, marble rye, butter margarine

Coffee, tea

\$28 per person

## Breakfast Buffet #2

*Minimum 25 guests*

Chilled Florida orange juice, apple juice, grapefruit juice

Sliced fruit, seasonal berries

Assorted yogurts

Assorted cold cereals, 2% milk, skim milk

Hot oatmeal, raisins, brown sugar, cinnamon, dried cranberries

Scrambled eggs, aged cheddar cheese, chives

Eggs Benedict

Bala cranberry pancakes, whipped butter, syrup

Crispy smoked bacon, chicken sausage

Chef's potatoes of the day

House-made granola

Breakfast pastries, Nutella®

Coffee, tea

\$32 per person

## Brunch

*Minimum 50 guests*

Chilled Florida orange juice, apple juice  
cranberry juice, tomato juice

Sliced fruit, seasonal berries

Assorted individual yogurts

Assorted cold cereals, 2% milk, skim milk

Breakfast pastry selection

Steel-cut oatmeal, raisins, brown sugar  
cinnamon, dried cranberries

Turkey apricot thyme sausages, crispy  
smoked bacon

Eggs Benedict, chive hollandaise

Vanilla bean, banana glazed pancakes

Scrambled eggs, chives

Bagels, plain & flavored cream cheese  
strawberry jam

Toaster station – white, whole wheat  
marble rye, butter, margarine

Whole fruit

Leaf lettuces, grape tomato, cucumber  
white balsamic vinaigrette

Roast chicken breast, lemon, rosemary

Wild rice succotash

Grilled asparagus

Raspberry trifle, selection of cookies  
butter tarts, chocolate cakes

Coffee, tea

\$50 per person